

APERITIFS

Crémant de Bourgogne
125ml Glass
£11

Henriot Brut
125ml Glass
£18

Nyetimber Cuvee
125ml Glass
£19

Twinkle
Ketel One Vodka, Elderflower Cordial,
Prosecco
£14

Suze Americano
Suse, Martini Bianco & Soda
£12

WINE

WHITE

			small	large	carafe
2021	Gambellara - Cantina di Gambellara	Italy	10	13	27
2021	Vinho Verde Branco - Quinta da Sanjoanne	Portugal	12	16	33
2023	Malagousia - Ktima Gerovassiliou	Greece	15	20	42
2022	Albariño - 3000 Cepas - Lagar de Pintos	Spain	18	26	53
2022	Chablis 1er Cru - Gerard Tremblay	France	21	29	60

ROSÉ

			small	large	carafe
2023	Forever Summer - Maison Mirabeau	Provence	9	12	36
2023	Côtes de Provence - Whispering Angel	Provence	14	19	41

RED

			small	large	carafe
2019	Florão - Quinta da Fonte Souto - Symington	Portugal	10	13	27
2022	Malbec - Terrazas de los Andes	Mendoza	12	16	35
2020	Pinot Noir - Carmel Road	California	14	19.5	41

(small 125ml) (large 175ml) (carafe 375ml)

Please ask your server for a full list of wines, spirits & house cocktails.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

SET MENU

Available Sunday to Friday 12PM - 4.45PM

2 course - £33.00 | 3 course - £39.00

STARTERS

Salmon Sashimi
spicy ponzu, pickled jalapeños
& radish

Roasted Butternut Squash
Soup

Heritage Beetroot & Fig Salad
crispy goat's cheese
& hazelnut dressing

MAINS

Roasted Squash Risotto
with Gorgonzola & smoked almonds

Pan-Fried Sea Bass
lime & ancho chilli butter

Fillet of Cod
with sautéed leeks & cep veloute

SIDE DISHES

Potatoes
buttered new, chipped or mashed

£6.25

Honey Glazed English Carrots
with carrot top pesto

£6.50

Spinach
steamed, olive oil, buttered or creamed

£7.00

Mixed Tomato Salad
with Tropea onion

£9.50

Buttered Autumn Greens
with pangrattato & pecorino

£6.50

Green Salad
with white balsamic dressing

£7.00

Parmesan Fried Courgette
roasted tomato sauce

£7.50

Green Beans
with confit shallot

£7.00

DESSERTS

Salted Caramel Crème Brûlée
with milk ice cream

Peach Melba Coupe

Comté Androuet
with chutney & crackers

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill. For allergy and nutritional information please scan the QR code:

